

CULTIVATED

TRUE FARM-TO-TABLE DINING IN THE HEART OF NEW YORK CITY

Experience the freshest ingredients, grown just above the Javits Center and infused into every menu.







An excellent example of sustainable urban farming, Steel Farm, Javits Center's rooftop farm, supplies CULTIVATED with hyper-local, seasonal produce, yielding over 16,000 pounds of usable food in 2024 alone. Since its first season of planting in 2021, the farm has grown into a one-acre resource cultivating more than 60 varieties of fruits, vegetables, herbs, and greens. In 2024, 80% of the harvest was directly integrated into CULTIVATED's food and beverage offerings, with the other 20% being donated to community partners through the Javits Center's Javits Cares program.

This guide provides a monthly breakdown of harvested crops and available products, designed to support event menu planning. By aligning with what's in season, clients and planners can craft truly local, sustainable dining experiences that highlight freshness while minimizing environmental impact.

Whether you're hosting a reception, plated dinner, or daytime meeting, use this guide to maximize the use of rooftop-farmed ingredients — bringing the farm-to-table experience to life.

SNAPSHOTS OF THE FARM











WHAT GROWS WHEN? MARCH:

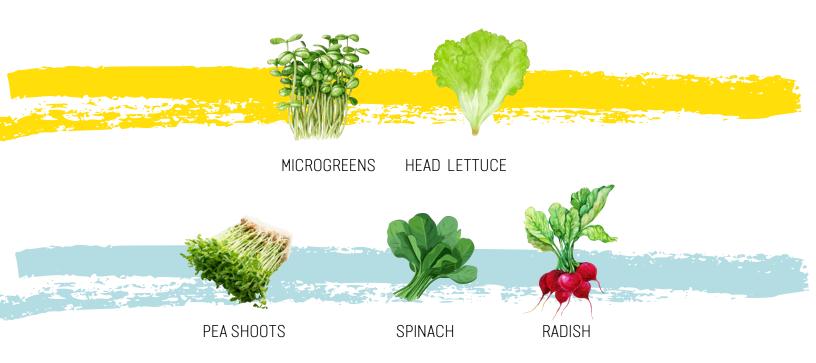


CORRESPONDING DISHES:

Microgreens: Used on All Hors D'oeuvres, Salads, and Plated Meals

Head Lettuce: Used on all Sandwiches, Burgers, Lettuce Wraps

WHAT GROWS WHEN? APRIL



CORRESPONDING DISHES:

Microgreens: Used on All Hors D'oeuvres, Salads, and Plated Meals

Head Lettuce: Used on all Sandwiches, Burgers, Lettuce Wraps

Spinach: Used in Turkey Sandwich & Custom Salad Bar

Radish: Used in Crudites Station & Taco Bar Station

WHAT GROWS WHEN? MAY:



CORRESPONDING DISHES:

Microgreens: Used on all Hors D'Oeuvres, Salads, and Plated Meals

Lettuce: Used on all Sandwiches, Burgers, & Lettuce Wraps

Baby Kale: Used in Classic Caesar Salad

Arugula: Used in Chickpea Salad, Quinoa Salad, Rooftop Salad, Beet Salad, & Orzo Pasta Salad

Cilantro & Dill: Background Ingredient in many Dishes

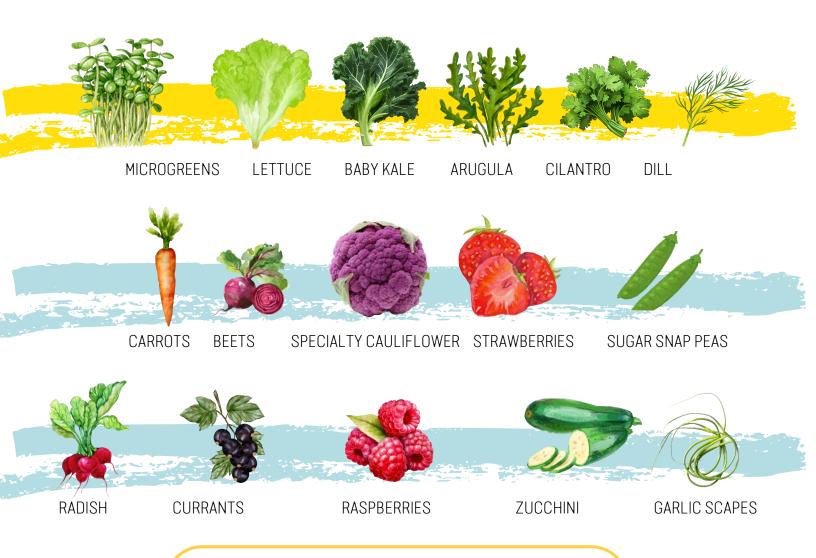
Strawberries: Used in all Desserts & Fruit Platters

Radish: Used in Crudites Station & Taco Bar Station





WHAT GROWS WHEN? JUNE:



CORRESPONDING DISHES:

Radish, Carrots, Beets: Used in Beet Salad

Cauliflower: Used in Cauliflower Salad

Sugar Snap Peas: Used in Soba Noodle Salad & Summer Bowl

Zucchini: Used in Rooftop Salad





WHAT GROWS WHEN? JULY:



RADISH

CHERRY TOMATOES

SPECIALTY PEPPERS

ZUCCHINI

RASPBERRIES

CORRESPONDING DISHES:

Radish, Carrots, Beets: Used in Beet Salad

Zucchini: Used in Rooftop Salad

Eggplant: Used in Rooftop Salad & Vegetable Sandwich

Sweet Corn: Used in Mexican Table

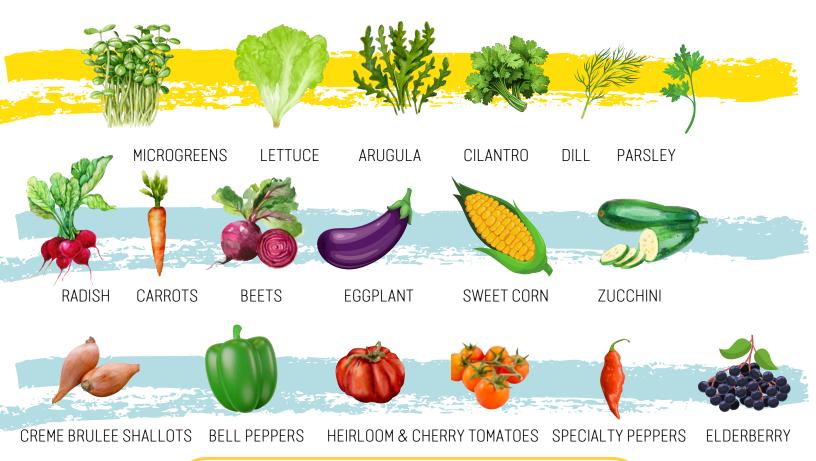
Specialty Peppers: Used in Rooftop Salad



STAPLE CROP



WHAT GROWS WHEN? AUGUST:



CORRESPONDING DISHES:

Radish, Carrots, Beets: Used in Beet Salad

Zucchini: Used in Rooftop Salad

Bell Peppers: Used in Greek Salad

Eggplant: Used in Rooftop Salad & Vegetable Sandwich

Sweet Corn: Used in Mexican Table

Specialty Peppers: Used in Rooftop Salad

Heirloom & Cherry Tomatoes: Used in Heirloom Tomato Salad

Creme Brulee Shallots: Used in Crispy Shallots

Apples: Used in Smoothies





SEPTEMBER:



CORRESPONDING DISHES:

Radish, Carrots, Beets: Used in Beet Salad

Zucchini: Used in Rooftop Salad & in Vegetable Sandwich

Eggplant: Used in Rooftop Salad & Vegetable Sandwich

Heirloom Squash: Used in Cauliflower Salad

Heirloom Cherry Tomatoes: Used in Tomato Mozzarella Skewers

Specialty Peppers: Used in Rooftop Salad

Apples: Used in Smoothies

Raspberries: Used in Fruit Platters and Seasonal Compote

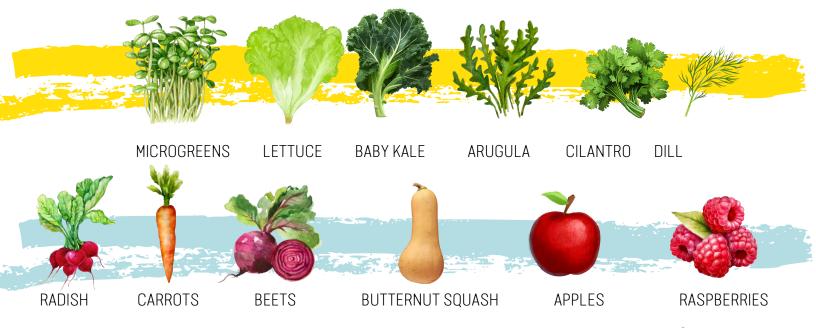


STAPLE CROP



STAR CROP

OCTOBER:









HEIRLOOM SQUASH



SPECIALTY CAULIFLOWER



TUSCAN KALE

CORRESPONDING DISHES:

Radish: Used in Chickpea Salad

Carrots: Used in Crudites

Beets: Used in Beet Salad in the New York Table

Heirloom Cherry Tomatoes: Used in Heirloom Tomato Salad

Tuscan Kale: Used in Tuscan Kale Salad in the Italian Table

Butternut Squash: Used in Roasted Cauliflower Salad

Apples: Used in Smoothies

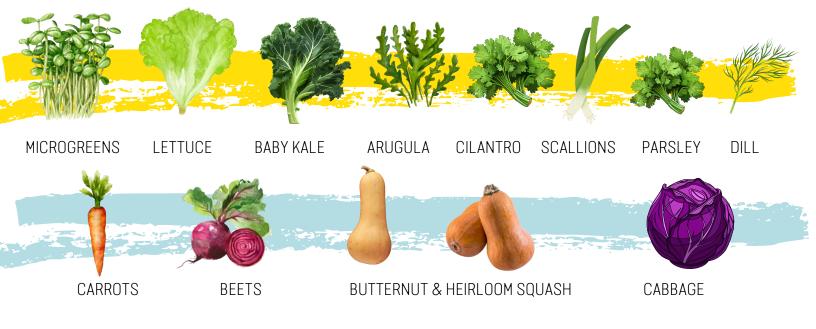
Raspberries: Used in Fruit Salad & Seasonal Compote





STAR CROP

NOVEMBER:





TENDERSWEET CABBAGE

TUSCAN KALE

CORRESPONDING DISHES:

Carrots, Beets: Used in Rooftop Salad and Beet Salad

Heirloom Squash, Butternut Squash: Used in Roasted Cauliflower Salad Tuscan Kale: Used in Tuscan Kale Salad

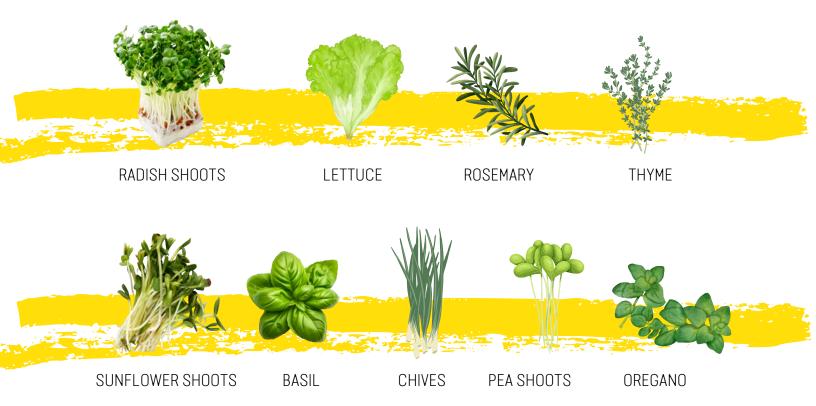
Tendersweet Cabbage: Used in Asian Coleslaw

Cabbage: Used in Soba Noodle Salad





DECEMBER:



CORRESPONDING DISHES:

Lettuce: Used in Burgers, Sandwiches, Lettuce Wraps

Rosemary: Used in Chicken jus for Plated Meals, Roasted Vegetables, Salad, and Chef Tables

Thyme: Used in Chicken Marinade, Salad, Plated Meals, on all Roasted Vegetables for Salads, Sandwiches, and Chef Tables

Oregano, Basil: Used on Cheese Pizza, Chickpea Salad, Pesto Dressing, Tomato Salad, Plated meals, Caprese Panini

Chives: Used in in Beet Salad, Chicken Marinade, Cauliflower Salad, as a Garnish on many Hors D'oeuvres

Pea Shoots, Radish Shoots, Sunflower Shoots: Used in Hors D'oeuvres, Salads, Plated Meals and some Desserts





WHAT GROWS WHEN? JANUARY:



CORRESPONDING DISHES:

Lettuce: Used in Burgers, Sandwiches, Lettuce Wraps

Rosemary: Used in Chicken jus for Plated Meals, Roasted Vegetables, Salad, and Chef Tables

Thyme: Used in Chicken Marinade, Salad, Plated Meals, on all Roasted Vegetables for Salads, Sandwiches, and Chef Tables

Oregano, Basil: Used on Cheese Pizza, Chickpea Salad, Pesto Dressing, Tomato Salad, Plated meals, Caprese Panini

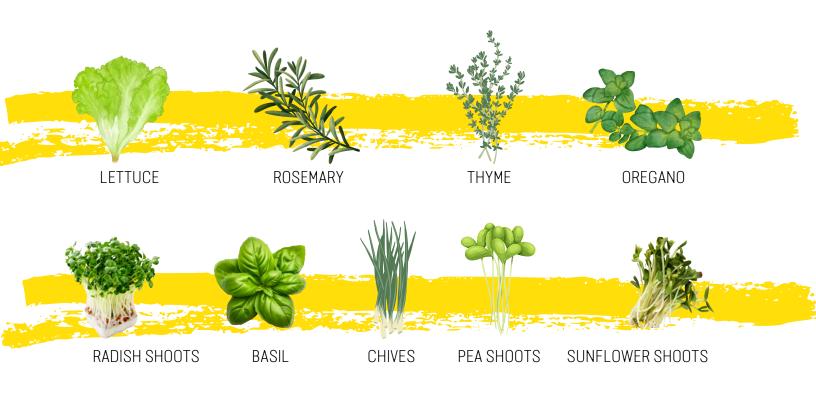
Chives: Used in in Beet Salad, Chicken Marinade, Cauliflower Salad, as a Garnish on many Hors D'oeuvres

Pea Shoots, Radish Shoots, Sunflower Shoots: Used in Hors D'oeuvres, Salads, Plated Meals and some Desserts





FEBRUARY:



CORRESPONDING DISHES:

Lettuce: Used in Burgers, Sandwiches, Lettuce Wraps

Rosemary: Used in Chicken jus for Plated Meals, Roasted Vegetables, Salad, and Chef Tables

Thyme: Used in Chicken Marinade, Salad, Plated Meals, on all Roasted Vegetables for Salads, Sandwiches, and Chef Tables

Oregano, Basil: Used on Cheese Pizza, Chickpea Salad, Pesto Dressing, Tomato Salad, Plated meals, Caprese Panini

Chives: Used in in Beet Salad, Chicken Marinade, Cauliflower Salad, as a Garnish on many Hors D'oeuvres

Pea Shoots, Radish Shoots, Sunflower Shoots: Used in Hors D'oeuvres, Salads, Plated Meals and some Desserts



